



Champagne Masterclass Menu

GALLAGHER BLANC DE BLANC NON VINTAGE

CLAUDE CAZALS VINTAGE 2008 BLANC DE BLANCS

Blini pikelets, caviar, lemon mascarpone

ARBEAUMONT NON VINTAGE BRUT

Goats cheese Soufflé

AUBRY BRUT JOUY-LES-REIMS

Smoked Duck Breast, beetroot, red cabbage

JEAN VESSELLE SAIGNEE ROSÉ

Confit Salmon, green apple, fennel, sorrel

BESSERAT DE BELLEFON SEC

Lemon Cheesecake, citrus salad, mandarin sorbet